

## AMENDMENTS TO THE SPECIFICATION AND CLAIMS:

In the specification, replace the third paragraph

(Cake and ...) of page 2 with:

CEP  
Cake and Candy bars such as: BABY RUTH (TM), a solid  
cyclindrical bar of continuous aggregate ingredients coated  
with a layer of chocolate; MOUNDS (TM), disconnected coated  
segments of a cored rectangular bar; and CADBURY CHOCOLATE  
(TM), a rectangular bar divided into a grid of  
frangibly-connected portions; OLEO (TM) cookies, a sandwich  
of wafers and creamy center; and

In the specification page 8, replace the second paragraph  
(This example...) with:

C2  
NLM  
This example is designed to approximate a meal-equivalent in  
a rectangular food bar format: 1 1/2 inches wide, 3/4 inch  
high, and 5 inches long; 3 ounces; and 500 total calories in  
a 55-15-30 (%cal) distribution. The (vegetarian) ingredients  
are:

MARKED UP REPLACEMENT PARAGRAPHS:

In the specification, the marked up replaced third paragraph of page 2 is:

Cake and Candy bars such as: [BABE] ~~BABY~~ RUTH (TM), a solid cyclindrical bar of continuous aggregate ingredients coated with a layer of chocolate; MOUNDS (TM), disconnected coated segments of a cored rectangular bar; and CADBURY CHOCOLATE (TM), a rectangular bar divided into a grid of frangibly-connected portions; OLEO (TM) cookies, a sandwich of wafers and creamy center; and

In the specification page 8, the marked up second paragraph replaced is:

This example is designed to approximate a meal-equivalent in a rectangular food bar format: 1 1/2 inches wide, 3/4 inch high, and 5 inches long; 3 ounces; and 500 total calories in a [50] ~~55~~-15-30 (%cal) distribution. The (vegetarian) ingredients are:

AMENDMENT TO THE SPECIFICATION:

Add the following numbered paragraphs to the numbered list of patents on page <sup>4</sup>~~5~~, after paragraph [9]:

---

[10] Patent No. 2,168,360, Musher, A., issued August 8, 1939, teaches a composition of solid food materials using fat as a carrier, with different types of products in block form in a single container.

[11] Patent No. 1,174,826, Chapman, M.S., issued March 7, 1916, teaches a pie of plural non-communicating sections which may contain different ingredients, with separable portions conveniently eaten.

C3 [12] Patent No. 1,855,145, Jones, W.B., issued April 19, 1932, teaches an edible cake or candy bar with alternating wedge sections of ingredients to vary the proportions as the bar is eaten, thus improving taste saturation and psychological effects of anticipation.

[13] Patent No. 3,882,253, Schafer, et al, issued May 6, 1975, teaches a compacted and dehydrated food bar easily bitten and chewed, using 10% potato particles and 90% non-potato food bar forming ingredients.

---